

THE CLAIMS

What is claimed is:

- 5 1. A method for making a fresh baked product which comprises:
 formulating a dough that is sufficiently fluid to flow at baking temperatures; and
 providing the dough in the form of a bar in a sealed package, the bar having
 sufficient firmness to be handled without breaking such that, when fresh baked brownies
 are desired, a consumer simply removes the dough bar from the package, places it in a
10 baking pan and places the pan and bar into an oven heated to a baking temperature for a
 sufficient time to prepare a baked product that is not collapsed in the center of the pan after
 baking.
2. The method of claim 1 which further comprises formulating the dough in the
15 shape of a round, oval or polygonal bar having a thickness of about 1 and 5 cm prior to
 packaging and storing the sealed packaged dough bar at refrigeration temperatures prior to
 baking.
3. The method of claim 2 wherein the dough bar is configured in the shape of a
20 rectangular bar having a length of about 15 to 40 cm and a width of about 10 to 25 cm and
 is packaged in sealed plastic material.
4. The method of claim 1 wherein the dough is formulated with sugar, flour, a
 starch, a fat, an emulsifier and water, with the fat having a solid fat index at 10°C of above
25 31 but below 50, and with less than 3% by weight of cold swelling starch based on the
 weight of the dough.
5. The method of claim 4 wherein the sugar is present in an amount of about 25
 and 55%, the flour is present in an amount of about 3 and 25%, the fat is present in an
30 amount of about 10 and 30%, the starch is present in an amount of about 1 and 20 by
 weight, the emulsifier is present in an amount of about 0.1 to 2%, the water is present in an
 amount of about 10 and 25%, egg, egg white or an egg substitute is present in an amount of
 up to about 20%, and a baking powder in an amount of up to 2%, each percent based on the
 weight of the dough.

6. The method of claim 5 wherein the following steps are conducted by the consumer to prepare the product: the dough bar is removed from the package and is placed in a pan, the pan and dough bar are placed in an oven that is heated to a temperature of about 160 to 185°C for a time of about 10 to 75 minutes to prepare a baked product, and the product is cut to smaller portions for serving.

7. A method for making fresh baked brownies which comprises:
formulating a brownie dough that is sufficiently fluid to flow at baking temperatures, with the dough comprising sugar in an amount of about 30 and 50%, flour in an amount of about 5 and 20%, a fat in an amount of about 10 and 28%, a starch in an amount of about 1 and 15%, an emulsifier in an amount of about 0.3 and 0.75%, egg, egg white or an egg substitute in an amount of about 9 to 15%, a baking powder in an amount of up to 2%, and water in an amount of about 10 and 25%, each percent based on the weight of the dough, with the fat having a solid fat index at 10°C of above 31 but below 50, and with less than 3% by weight of cold swelling starch being present based on the weight of the dough;

providing the dough in the form of a rectangular bar in a sealed package, the bar having a thickness of about 2 and 4 cm, a length of about 20 to 30 cm and a width of about 10 to 20 cm and sufficient firmness to be handled without breaking; and

storing the sealed packaged dough bar at refrigeration temperature such that, when fresh baked brownies are desired, a consumer simply removes the dough bar from the package, places it in a baking pan and places the pan and bar into an oven heated to a baking temperature for a sufficient time to prepare a baked brownie product that is not collapsed in the center of the pan after baking.

8. The method of claim 7 wherein the following steps are conducted by the consumer to prepare the brownies: the dough bar is removed from the package and is placed in a square or rectangular pan having larger dimensions than those of the dough bar, the pan and dough bar are placed in an oven that is heated to a temperature of about 160 to 185°C for a time of about 10 to 75 minutes to prepare a baked brownie product, and the product is cut to smaller portions for serving as fresh baked brownies.

9. The method of claim 8 wherein the larger dimensions of the pan provide a margin of between about 1 and 6cm between the pan sidewalls and the periphery of the

dough bar, and wherein the dough flows into margins along the bottom of the pan during baking.

10. A place and bake dough product comprising a dough in the shape of a bar
5 that has sufficient firmness to be handled without breaking but that is sufficiently fluid to flow at baking temperatures, with the dough is formulated with sugar, flour, a starch, a fat, an emulsifier and water, with the fat having a solid fat index at 10°C of above 31 but below 50, and with less than 3% by weight of cold swelling starch being present based on the weight of the dough; and a sealed package for retaining the dough therein; wherein, when
10 fresh baked brownies are desired, a consumer simply removes the dough bar from the package, places it in a baking pan and places the pan and bar into an oven heated to a baking temperature for a sufficient time to prepare a baked brownie product that is not collapsed in the center of the pan after baking.

11. The place and bake dough product of claim 10 wherein the dough bar is
15 supported in the package on a tray, and the package is maintained at refrigeration temperatures until use.

12. The place and bake dough product of claim 11 wherein the dough is in the
20 shape of a round, oval or polygonal bar having a thickness of about 1 and 5 cm and the tray is made of cardboard.

13. The place and bake dough product of claim 12 wherein the dough bar is
25 configured in the shape of a rectangular bar having a thickness of 1 to 4 cm, a length of about 10 to 40 cm and a width of about 10 to 25 cm.

14. The place and bake dough product of claim 13 wherein the sugar is present
in an amount of about 30 and 50%, the flour is present in an amount of about 5 and 20%,
the fat is present in an amount of about 10 and 28%, the starch is present in an amount of
30 about 1 and 15%, the emulsifier is present in an amount of about 0.3 and 0.75, the egg, egg white or egg substitute is present in an amount of about 9 to 15%, and the water is present in an amount of about 13 and 23%, each percent based on the weight of the dough, with the fat having a solid fat index at 10°C of between about 35 and 45.

15. The place and bake dough product of claim 10 further including solid pieces or inclusions of edible material.

16. The place and bake dough product of claim 15, wherein said pieces or
5 inclusions are made of chocolate having a size of between 1 and 25mm and being present in an amount of between about 0.1 and 30% by weight of the dough product.

17. The place and bake dough product of claim 10 in the form of a brownie
10 dough product.

18. The place and bake dough product of claim of claim 10 in which the final baked product has either a leavened or unleavened texture.

19. The place and bake dough product of claim 10 wherein the bar has at least
15 two different dough layers.

20. The place and bake dough product of claim 10 wherein the bar contains at least two different dough color or flavor stripes.

21. The place and bake dough product of claim 10 wherein the bar has at least
20 one or more fillings therein.

22. The place and bake dough product of claim 10 wherein the bar has different
25 surface decorations.

23. The place and bake dough product of claim 10 wherein the bar comprises at least two different doughs swirled together.

24. The place and bake dough product of claim 10 wherein the package is
30 maintained at refrigeration temperatures until use.

25. The place and bake dough product of claim 10 wherein the dough comprises sugar in an amount of about 25 and 55%, flour in an amount of about 3 and 25%, a starch in an amount of 1 and 20%, a fat in an amount of about 10 and 28%, an emulsifier in an

amount of about 0.1 and 2%, egg, egg white or an egg substitute in an amount of up to about 20%, and water in an amount of about 10 and 25%, each percent based on the weight of the dough.